

Porcini Mushroom Gruyère Burgers

<http://userealbutter.com/2013/07/14/porcini-mushroom-gruyere-burgers-recipe/>

2-3 oz. butter, unsalted
8-12 oz. fresh porcini mushrooms, sliced 1/4-inch thick
salt to taste
1/2 cup white wine
1 lb. ground beef
1/2 tsp fish sauce
freshly ground black pepper
4 slices Gruyère cheese
4 hamburger buns
lettuce

Melt the butter in a large sauté pan over high heat. When the butter begins to bubble, add the porcini mushrooms and let sear until golden brown on the bottoms. This should take about 3 minutes. Flip the mushrooms and sear the other sides until golden. Add a sprinkle of salt and pour in the white wine. Let the liquid boil until it is gone. Turn off the heat and set the mushrooms aside. Place the ground beef, fish sauce, and ground black pepper in a large bowl and mix until combined. Form four hamburger patties (a little thinner in the middle). Grill the burgers on high heat for 3-4 minutes. Flip the burgers over and place a slice of Gruyère cheese on each patty. Grill another 3-4 minutes (depending on desired doneness). Place lettuce on a hamburger bun, then top with a hamburger, and finish with several slices of mushrooms. Serve hot. Makes 4.